



Bourgogne Chardonnay

White Wine



Presentation

Michel Paquet was a trailblazer. A pioneer in love with his vines and his wines. It all began in 1980 in Davayé, a small village in southern Burgundy, at a place called «Les Valanges». He devoted 12 hectares of Chardonnay to his daily work for over 35 years.

A generation later, Michel passed on his know-how to his sons. Today, Michel Paquet wines are still made at the historic estate. It's Camille who carries on this tradition, vinifying all her father's wines, marking a link between past and future. This is where it all began, but it's also where the future takes shape, where Michel Paquet wines take shape, carrying with them the essence of this unique heritage.

Tasting Notes

This Bourgogne Chardonnay has a pretty pale gold hue. Very perfumed nose of spring flowers and orchard fruits (pear, vineyard peach). The palate is rich, powerful and well-structured. An easy-drinking wine.

Food Pairing

Ideal as an aperitif, but also delicious served with snails, poultry or with goat cheese.

Service temperature advice: between 10 °C and 12°C.

Technical Informations

Grape Variety : 100% Chardonnay.

Location : Burgundy.

Climate : Tempered.

Soil : Clay-limestone, argilo-muddy.

Potential of age : 5 to 6 years.

Wine Making & Ageing : Fermentation in temperature-controlled vats (cold) for 4 to 6 weeks. Use of natural yeast to allow the grape and the terroir to express themselves. Aging 100% in vats for 6 to 7 months to preserve the freshness of the Chardonnay.